# CEREAL CHEMISTRY®

## Author Index to Volume 88

*Page numbers of errata are in italic.*


Abécassis, J. *See* C. F. Morris, 391
Adamidou, S., I. Nengas, K. Grigorakis, D. Nikolopoulou, and K. Jauncey, Chemical Composition and Antinutritional Factors of Field Peas (*Pisum sativum*), Chickpeas (*Cicer arietinum*), and Faba Beans (*Vicia faba*) as Affected by Extrusion Preconditioning and Drying Temperatures, 80
Allan, R. E. *See* C. F. Morris, 576
Ambardekar, A. A., J. T. Siebenmorgen, and T. Pereira, Colorimetric Method for Rapidly Predicting Rice Amylose Content, 560
Ananda, N., and P. V. Vadlani, Carotenoid Value Addition of Cereal Products by Monoculture and Mixed-Culture Fermentation of *Phaffia rhodozyma* and *Sporobolomyces roseus*, 467
_____ and _____, Substrates Influence Stimulatory Effect of Mevalonic Acid on Carotenoid Production in Red Yeasts, 310
Anderson, J. A. *See* C. F. Morris, 576
Anderson, T. J., and B. P. Lamsal, Development of New Method for Extraction of α-Zein from Corn Gluten Meal Using Different Solvents, 356
_____ and _____, Zein Extraction from Corn, Corn Products, and Coproducts and Modifications for Various Applications: A Review, 159
Arendt, E. K. *See* E. K. Hüttner, 602
Arnaut, F. *See* E. Dornez, 124
Attaviroj, N., S. Kasemsumran, and A. Noomhorm, Rapid Variety Identification of Pure Rough Rice by Fourier-Transform Near-Infrared Spectroscopy, 490
AwadElkareem, A. M., and J. R. N. Taylor, Protein Quality and Physical Characteristics of *Kisra* (Fermented Sorghum Pancake-like Flatbread) Made from Tannin and Non-Tannin Sorghum Cultivars, 344
Ayadi, F. Y., K. Muthukumarappan, K. A. Rosentrater, and M. L. Brown, Single-Screw Extrusion Processing of Distillers Dried Grains with Solubles (DDGS)-Based Yellow Perch (*Perca flavescens*) Feeds, 179
_____, _____, _____, and _____, Twin-Screw Extrusion Processing of Rainbow Trout (*Oncorhynchus mykiss*) Feeds Using Various Levels of Corn-Based Distillers Dried Grains with Solubles (DDGS), 363

Baik, B.-K. *See* S. Nair, 147
Bainotti, C. *See* M. Moiraghi, 130
Bandara, N., L. Chen, and J. Wu, Protein Extraction from Triticale Distillers Grains, 553
Bean, S. R. *See* S. Yan, 589
Beattie, A. D. *See* S. M. H. Rizvi, 609
Beecher, B. S. *See* C. F. Morris, 576
Beleggia, R., C. Platani, F. Nigro, and R. Papa, Yellow Pigment Determination for Single Kernels of Durum Wheat (*Triticum durum* Desf.), 504
Bello-Pérez, L. A. *See* C. E. Chávez-Murillo, 245
Bergenståhl, B. *See* M. Ulmius, 385
Bergman, C., F. Goffman, and M.-H. Chen, Evaluation of Antioxidant, Lipid, and Protein Fractions of Accessions of *Oryza* Species, 283
Berhow, M. *See* G. E. Inglett, 315
Beta, T., see R. Hirawan, 338
Bettge, A. D. *See* C. F. Morris, 391, 576; D. D. Ramseyer, 209, 217
Beuch, S. *See* E. K. Hüttner, 602
Bhadra, R., K. Muthukumarappan, and K. A. Rosentrater, Artificial Neural Network Modeling of Distillers Dried Grains with Solubles (DDGS) Flowability with Varying Process and Storage Parameters, 480
_____, _____, _____, and S. Kannadhason, Drying Kinetics of Distillers Wet Grains (DWG) Under Varying Condensed Distillers Solubles (CDS) and Temperature Levels, 451
Blechl, A. E. *See* R. A. Graybosch, 95
Bondalapati, K. D. *See* M. Caffe-Treml, 201
Bressler, D. *See* S. Naguleswaran, 87
Broekaert, W. F. *See* E. Dornez, 124
Brown, M. L. *See* F. Y. Ayadi, 179, 363
Buche, F., S. Davidou, M. Pommet, J. Potus, J. Rouillé, F. Verté, and J. Nicolas, Competition for Oxygen Among Oxidative Systems During Bread Dough Mixing: Consequences of Addition of Glucose Oxidase and Lipoxygenase on Yeasted Dough Rheology, 518
Byars, J. A., G. F. Fanta, and F. C. Felker, Rheological Properties of Starch-Oil Composites with High Oil-to-Starch Ratios, 260

Caffe-Treml, M., K. D. Glover, P. G. Krishnan, G. A. Hareland, K. D. Bondalapati, and J. Stein, Effect of Wheat Genotype and Environment on Relationships Between Dough Extensibility and Breadmaking Quality, 201
Cai, W.-L., Y.-J. Yao, C.-J. Yang, H.-X. Hua, and G.-L. Gao, Changes in Germination and Physiochemical Properties of Transgenic *cry1Ab/cry1Ac* Gene Rice During Long-Term Storage, 459
Cai, Y.-Z. *See* B.-L. Zhou, 228
Cao, T. K. *See* G. H. Robertson, 509
Cappuyns, A. M. *See* E. Dornez, 124
Challacombe, C. *See* B. Huschka, 253
Champagne, E. T. *See* C. C. Grimm, 271
Chávez-Murillo, C. E., Y.-J. Wang, A. G. Quintero-Gutierrez, and L. A. Bello-Pérez, Physicochemical, Textural, and Nutritional Characterization of Mexican Rice Cultivars, 245
Chen, D. *See* G. E. Inglett, 36, 315
Chen, H. *See* F. Wu, 497
Chen, H.-N. *See* T.-J. Lu, 463
Chen, L. *See* N. Bandara, 553
Chen, M.-H. *See* C. Bergman, 283
Chen, N. *See* L. Xie, 333
Chen, Y. R. *See* R. A. Graybosch, 95; S. Yan, 589
Chiremba, C., L. W. Rooney, and J. R. N. Taylor, Relationships Between Simple Grain Quality Parameters for the Estimation of Sorghum and Maize Hardness in Commercial Hybrid Cultivars, 570
Condon, B. *See* C. C. Grimm, 271
Corke, H. *See* B.-L. Zhou, 228; F. Zhu, 302
Courtin, C. M. *See* E. Dornez, 124

Dal Bello, F. *See* E. K. Hüttner, 602
Davidou, S. *See* F. Buche, 518
Delcour, J. A. *See* E. Dornez, 124
Delwiche, S. R. *See* C. F. Morris, 391
Deroo, C. *See* C. F. Morris, 391
Dexter, J. E. *See* M. S. Izydorczyk, 375
Dong, Y. *See* K. H. S. Peiris, 291
Dornez, E., P. Verjans, W. F. Broekaert, A. M. Cappuyns, J. F. Van Impe, F. Arnaut, J. A. Delcour, and C. M. Courtin, In Situ Production of Prebiotic AXOS by Hyperthermophilic Xylanase B from *Thermotoga maritima* in High-Quality Bread, 124
Dowell, F. E. *See* C. F. Morris, 391; K. H. S. Peiris, 45, 291
Duvick, S. A. *See* L. M. Pollak, 435

Easson, M. *See* C. C. Grimm, 271

Fanta, G. F. *See* J. A. Byars, 260
Felker, F. C. *See* J. A. Byars, 260
Figueroa, J. D. C., R. J. Peña, T. Maucher, P. Rayas-Duarte, and K. Khan, Kernel Elastic Properties and Sedimentation: Influence of High and Low Molecular Weight Glutenin Allelic Composition, 41
_____, Z. J. E. Hernández, M. J. J. Véles, P. Rayas-Duarte, H. E. Martínez-Flores, and N. Ponce-García, Evaluation of Degree of Elasticity and Other Mechanical Properties of Wheat Kernels, 12
Finley, J. W. *See* D. F. Garvin, 195
Fu, B. X., L. Schlichting, C. J. Pozniak, and A. K. Singh, A Fast, Simple, and Reliable Method to Predict Pasta Yellowness, 264
Fuerst, E. P. *See* C. F. Morris, 576

Gänzle, M. *See* S. Moriartey, 421
Gao, G.-L. *See* W.-L. Cai, 459
Garland-Campbell, K. *See* C. F. Morris, 576
Garvin, D. F., G. Hareland, B. R. Gregoire, and J. W. Finley, Impact of Wheat Grain Selenium Content Variation on Milling and Bread Baking, 195
Glenn, G. M. *See* G. H. Robertson, 509
Glover, K. D. *See* M. Caffe-Treml, 201
Goffman, F. *See* C. Bergman, 283
Graybosch, R. A., B. Seabourn, Y. R. Chen, and A. E. Blechl, Quality and Agronomic Effects of Three High-Molecular-Weight Glutenin Subunit Transgenic Events in Winter Wheat, 95
Gregoire, B. R. *See* D. F. Garvin, 195

# CEREAL CHEMISTRY®

## Author Index to Volume 88

*Page numbers of errata are in italic.*


Abécassis, J. *See* C. F. Morris, 391
Adamidou, S., I. Nengas, K. Grigorakis, D. Nikolopoulou, and K. Jauncey, Chemical Composition and Antinutritional Factors of Field Peas (*Pisum sativum*), Chickpeas (*Cicer arietinum*), and Faba Beans (*Vicia faba*) as Affected by Extrusion Preconditioning and Drying Temperatures, 80
Allan, R. E. *See* C. F. Morris, 576
Ambardekar, A. A., J. T. Siebenmorgen, and T. Pereira, Colorimetric Method for Rapidly Predicting Rice Amylose Content, 560
Ananda, N., and P. V. Vadlani, Carotenoid Value Addition of Cereal Products by Monoculture and Mixed-Culture Fermentation of *Phaffia rhodozyma* and *Sporobolomyces roseus*, 467
_____ and _____, Substrates Influence Stimulatory Effect of Mevalonic Acid on Carotenoid Production in Red Yeasts, 310
Anderson, J. A. *See* C. F. Morris, 576
Anderson, T. J., and B. P. Lamsal, Development of New Method for Extraction of α-Zein from Corn Gluten Meal Using Different Solvents, 356
_____ and _____, Zein Extraction from Corn, Corn Products, and Coproducts and Modifications for Various Applications: A Review, 159
Arendt, E. K. *See* E. K. Hüttner, 602
Arnaut, F. *See* E. Dornez, 124
Attaviroj, N., S. Kasemsumran, and A. Noomhorm, Rapid Variety Identification of Pure Rough Rice by Fourier-Transform Near-Infrared Spectroscopy, 490
AwadElkareem, A. M., and J. R. N. Taylor, Protein Quality and Physical Characteristics of *Kisra* (Fermented Sorghum Pancake-like Flatbread) Made from Tannin and Non-Tannin Sorghum Cultivars, 344
Ayadi, F. Y., K. Muthukumarappan, K. A. Rosentrater, and M. L. Brown, Single-Screw Extrusion Processing of Distillers Dried Grains with Solubles (DDGS)-Based Yellow Perch (*Perca flavescens*) Feeds, 179
_____, _____, _____, and _____, Twin-Screw Extrusion Processing of Rainbow Trout (*Oncorhynchus mykiss*) Feeds Using Various Levels of Corn-Based Distillers Dried Grains with Solubles (DDGS), 363

Baik, B.-K. *See* S. Nair, 147
Bainotti, C. *See* M. Moiraghi, 130
Bandara, N., L. Chen, and J. Wu, Protein Extraction from Triticale Distillers Grains, 553
Bean, S. R. *See* S. Yan, 589
Beattie, A. D. *See* S. M. H. Rizvi, 609
Beecher, B. S. *See* C. F. Morris, 576
Beleggia, R., C. Platani, F. Nigro, and R. Papa, Yellow Pigment Determination for Single Kernels of Durum Wheat (*Triticum durum* Desf.), 504
Bello-Pérez, L. A. *See* C. E. Chávez-Murillo, 245
Bergenståhl, B. *See* M. Ulmius, 385
Bergman, C., F. Goffman, and M.-H. Chen, Evaluation of Antioxidant, Lipid, and Protein Fractions of Accessions of *Oryza* Species, 283
Berhow, M. *See* G. E. Inglett, 315
Beta, T., see R. Hirawan, 338
Bettge, A. D. *See* C. F. Morris, 391, 576; D. D. Ramseyer, 209, 217
Beuch, S. *See* E. K. Hüttner, 602
Bhadra, R., K. Muthukumarappan, and K. A. Rosentrater, Artificial Neural Network Modeling of Distillers Dried Grains with Solubles (DDGS) Flowability with Varying Process and Storage Parameters, 480
_____, _____, _____, and S. Kannadhason, Drying Kinetics of Distillers Wet Grains (DWG) Under Varying Condensed Distillers Solubles (CDS) and Temperature Levels, 451
Blechl, A. E. *See* R. A. Graybosch, 95
Bondalapati, K. D. *See* M. Caffe-Treml, 201
Bressler, D. *See* S. Naguleswaran, 87
Broekaert, W. F. *See* E. Dornez, 124
Brown, M. L. *See* F. Y. Ayadi, 179, 363
Buche, F., S. Davidou, M. Pommet, J. Potus, J. Rouillé, F. Verté, and J. Nicolas, Competition for Oxygen Among Oxidative Systems During Bread Dough Mixing: Consequences of Addition of Glucose Oxidase and Lipoxygenase on Yeasted Dough Rheology, 518
Byars, J. A., G. F. Fanta, and F. C. Felker, Rheological Properties of Starch-Oil Composites with High Oil-to-Starch Ratios, 260

Caffe-Treml, M., K. D. Glover, P. G. Krishnan, G. A. Hareland, K. D. Bondalapati, and J. Stein, Effect of Wheat Genotype and Environment on Relationships Between Dough Extensibility and Breadmaking Quality, 201
Cai, W.-L., Y.-J. Yao, C.-J. Yang, H.-X. Hua, and G.-L. Gao, Changes in Germination and Physiochemical Properties of Transgenic *cry1Ab/cry1Ac* Gene Rice During Long-Term Storage, 459
Cai, Y.-Z. *See* B.-L. Zhou, 228
Cao, T. K. *See* G. H. Robertson, 509
Cappuyns, A. M. *See* E. Dornez, 124
Challacombe, C. *See* B. Huschka, 253
Champagne, E. T. *See* C. C. Grimm, 271
Chávez-Murillo, C. E., Y.-J. Wang, A. G. Quintero-Gutierrez, and L. A. Bello-Pérez, Physicochemical, Textural, and Nutritional Characterization of Mexican Rice Cultivars, 245
Chen, D. *See* G. E. Inglett, 36, 315
Chen, H. *See* F. Wu, 497
Chen, H.-N. *See* T.-J. Lu, 463
Chen, L. *See* N. Bandara, 553
Chen, M.-H. *See* C. Bergman, 283
Chen, N. *See* L. Xie, 333
Chen, Y. R. *See* R. A. Graybosch, 95; S. Yan, 589
Chiremba, C., L. W. Rooney, and J. R. N. Taylor, Relationships Between Simple Grain Quality Parameters for the Estimation of Sorghum and Maize Hardness in Commercial Hybrid Cultivars, 570
Condon, B. *See* C. C. Grimm, 271
Corke, H. *See* B.-L. Zhou, 228; F. Zhu, 302
Courtin, C. M. *See* E. Dornez, 124

Dal Bello, F. *See* E. K. Hüttner, 602
Davidou, S. *See* F. Buche, 518
Delcour, J. A. *See* E. Dornez, 124
Delwiche, S. R. *See* C. F. Morris, 391
Deroo, C. *See* C. F. Morris, 391
Dexter, J. E. *See* M. S. Izydorczyk, 375
Dong, Y. *See* K. H. S. Peiris, 291
Dornez, E., P. Verjans, W. F. Broekaert, A. M. Cappuyns, J. F. Van Impe, F. Arnaut, J. A. Delcour, and C. M. Courtin, In Situ Production of Prebiotic AXOS by Hyperthermophilic Xylanase B from *Thermotoga maritima* in High-Quality Bread, 124
Dowell, F. E. *See* C. F. Morris, 391; K. H. S. Peiris, 45, 291
Duvick, S. A. *See* L. M. Pollak, 435

Easson, M. *See* C. C. Grimm, 271

Fanta, G. F. *See* J. A. Byars, 260
Felker, F. C. *See* J. A. Byars, 260
Figueroa, J. D. C., R. J. Peña, T. Maucher, P. Rayas-Duarte, and K. Khan, Kernel Elastic Properties and Sedimentation: Influence of High and Low Molecular Weight Glutenin Allelic Composition, 41
_____, Z. J. E. Hernández, M. J. J. Véles, P. Rayas-Duarte, H. E. Martínez-Flores, and N. Ponce-García, Evaluation of Degree of Elasticity and Other Mechanical Properties of Wheat Kernels, 12
Finley, J. W. *See* D. F. Garvin, 195
Fu, B. X., L. Schlichting, C. J. Pozniak, and A. K. Singh, A Fast, Simple, and Reliable Method to Predict Pasta Yellowness, 264
Fuerst, E. P. *See* C. F. Morris, 576

Gänzle, M. *See* S. Moriartey, 421
Gao, G.-L. *See* W.-L. Cai, 459
Garland-Campbell, K. *See* C. F. Morris, 576
Garvin, D. F., G. Hareland, B. R. Gregoire, and J. W. Finley, Impact of Wheat Grain Selenium Content Variation on Milling and Bread Baking, 195
Glenn, G. M. *See* G. H. Robertson, 509
Glover, K. D. *See* M. Caffe-Treml, 201
Goffman, F. *See* C. Bergman, 283
Graybosch, R. A., B. Seabourn, Y. R. Chen, and A. E. Blechl, Quality and Agronomic Effects of Three High-Molecular-Weight Glutenin Subunit Transgenic Events in Winter Wheat, 95
Gregoire, B. R. *See* D. F. Garvin, 195

Gregorski, K. S. *See* G. H. Robertson, 509
Grigorakis, K. *See* S. Adamidou, 80
Grimm, C. C., E. T. Champagne, S. W. Lloyd, M. Easson, B. Condon, and A. McClung, Analysis of 2-Acetyl-1-Pyrroline in Rice by HSSE/GC/MS, 271
Guraya, H. S., Effect of Flour-Blasting Brown Rice on Reduction of Cooking Time and Resulting Texture, 51
_____ and J. A. Patindol, Storage Stability of Flour-Blasted Brown Rice, 56
Guttieri, M. J. *See* E. J. Souza, 473, 525
_____, E. J. Souza, and C. Sneller, Laboratory Milling Method for Whole Grain Soft Wheat Flour Evaluation, 1

Ha, S.-H. *See* J. K. Kim, 397
Hareland, G. *See* D. F. Garvin, 195; Y. Liu, 109
Hareland, G. A. *See* M. Caffe-Treml, 201
Helguera, M. *See* M. Moiraghi, 130
Hernández, Z. J. E. *See* J. D. C. Figueroa, 12
Hirawan, R., and T. Beta, *C*-Glycosylflavone and Lignan Diglucoside Contents of Commercial, Regular, and Whole-Wheat Spaghetti, 338
Hossen, M. S., I. Sotome, M. Takenaka, S. Isobe, M. Nakajima, and H. Okadome, Starch Damage and Pasting Properties of Rice Flours Produced by Dry Jet Grinding, 6
Hou, G. G. *See* L. Wang, 142
Hsu, Y.-H. *See* L. Wang, 142
Hu, P. *See* L. Xie, 333
Hua, H.-X. *See* W.-L. Cai, 459
Huang, L. *See* J. Wan, 153
Huang, W. *See* Z. Li, 596; J. Wan, 153
Hurkman, W. J. *See* G. H. Robertson, 509
Huschka, B., C. Challacombe, A. G. Marangoni, and K. Seetharaman, Comparison of Oil, Shortening, and a Structured Shortening on Wheat Dough Rheology and Starch Pasting Properties, 253
Hüttner, E. K., F. Dal Bello, E. Zannini, S. Beuch, and E. K. Arendt, Physicochemical Properties of Oat Varieties and Their Potential for Breadmaking, 602

Inglett, G. E., and D. Chen, Antioxidant Activity and Phenolic Content of Air-Classified Corn Bran, 36
_____, _____, and M. Berhow, Influence of Jet-Cooking Prowashonupana Barley Flour on Phenolic Composition, Antioxidant Activities, and Viscoelastic Properties, 315
Isobe, S. *See* M. S. Hossen, 6
Ito, M. *See* Z. Nishio, 189
Izydorczyk, M. S., T. L. McMillan, J. B. Kletke, and J. E. Dexter, Effects of Pearling, Grinding Conditions, and Roller Mill Flow on the Yield and Composition of Milled Products from Hull-less Barley, 375

Jackson, D. S. *See* J. C. Sweley, 321
Jane, J. *See* S. Srichuwong, 278
Jannink, J.-L. *See* S. Sayer, 564
Jauncey, K. *See* S. Adamidou, 80
Jeong, J. *See* R. A. Miller, 584
Jiang, Y. *See* F. Zhang, 441
Jiao, G. *See* L. Xie, 333
Jin, Z. *See* F. Wu, 497
Johansson-Persson, A. *See* M. Ulmius, 385
Johnston, D. B. *See* B. C. Vidal, Jr., 328

Kaiser, D. *See* Y. Liu, 109
Kalo, P. J. *See* J. M. Rocha, 400
Kang, S. *See* F. Zhang, 441
Kannadhason, S. *See* R. Bhadra, 451
Kasemsumran, S. *See* N. Attaviroj, 490
Kaukonen, O., T. Sontag-Strohm, H. Salovaara, A.-M. Lampi, J. Sibakov, and J. Loponen, Foaming of Differently Processed Oats: Role of Nonpolar Lipids and Tryptophanin Proteins, 239
Kaur, P., K. D. Rausch, M. E. Tumbleson, and V. Singh, Enzymatic Process for Corn Dry-Grind High-Solids Fermentation, 429
Khan, K. *See* J. D. C. Figueroa, 41
Khullar, E., J. K. Shetty, K. D. Rausch, M. E. Tumbleson, and V. Singh, Use of Phytases in Ethanol Production from E-Mill Corn Processing, 223
Kim, H. J., and P. J. White, Molecular Weight of β-Glucan Affects Physical Characteristics, In Vitro Bile Acid Binding, and Fermentation of Muffins, 64
Kim, J. K., S.-Y. Park, S.-H. Ha, S. M. Lee, S. H. Lim, C. Y. Yu, S.-C. Suh, and S. J. Kweon, Stable Isotope Dilution Gas Chromatography–Time-of-Flight Mass Spectrometry Method for Determining Niacin in Rice, 397
King, G. E. *See* C. F. Morris, 576
Kletke, J. B. *See* M. S. Izydorczyk, 375
Krishnan, P. G. *See* M. Caffe-Treml, 201
Kweon, M., L. Slade, and H. Levine, Development of a Benchtop Baking Method for Chemically Leavened Crackers. I. Identification of a Diagnostic Formula and Procedure, 19
_____, _____, and _____, Development of a Benchtop Baking Method for Chemically Leavened Crackers. II. Validation of the Method, 25
_____, _____, and _____, Solvent Retention Capacity (SRC) Testing of Wheat Flour: Principles and Value in Predicting Flour Functionality in Different Wheat-Based Food Processes and in Wheat Breeding—A Review, 537
Kweon, S. J. *See* J. K. Kim, 397

Lampi, A.-M. *See* O. Kaukonen, 239
Lamsal, B. P. *See* T. J. Anderson, 159, 356
Lee, S. M. *See* J. K. Kim, 397
León, A. *See* M. Moiraghi, 130
Levine, H. *See* M. Kweon, 19, 25, 537
Li, J. *See* S. Naguleswaran, 87
Li, Z., X. Tang, W. Huang, J. C. Liu, M. Tilley, and Y. Yao, Rheology, Microstructure, and Baking Characteristics of Frozen Dough Containing *Rhizopus chinensis* Lipase and Transglutaminase, 596
Lim, S. H. *See* J. K. Kim, 397
Liu, B. *See* J. Wan, 153
Liu, C., J. Zhang, B. Qin, Y. Miao, and L. Yang, Effects of Frying and Microwave Heating on Decomposition of Benzoyl Peroxide in Flour, 352
Liu, J. G. *See* Z. Li, 596
Liu, Y., J.-B. Ohm, G. Hareland, J. Wiersma, and D. Kaiser, Sulfur, Protein Size Distribution, and Free Amino Acids in Flour Mill Streams and Their Relationship to Dough Rheology and Breadmaking Traits, 109
Liu T.-T., and T.-S. Yang, Effects of an Industrial Milling Process on Change of Headspace Volatiles in Yihchuan Aromatic Rice, 137
Lloyd, S. W. *See* C. C. Grimm, 271
Loponen, J. *See* O. Kaukonen, 239
Lu, Q. Y. *See* S. B. Zhang, 296
Lu, T.-J., H.-N. Chen, and H.-J. Wang, Chemical Constituents, Dietary Fiber, and γ-Oryzanol in Six Commercial Varieties of Brown Rice from Taiwan, 463
Luo, J. *See* L. Xie, 333

Mabille, F. *See* C. F. Morris, 391
Malcata, F. X. *See* J. M. Rocha, 400
Maningat, C. C. *See* R. A. Miller, 584; L. U. Thompson, 72
Manthey, F. A. *See* H. P. S. Sandhu, 103
Marangoni, A. G. *See* B. Huschka, 253
Martínez-Flores, H. E. *See* J. D. C. Figueroa, 12
Maucher, T. *See* J. D. C. Figueroa, 41
Mauromoustakos, A. *See* J. Newton, 414
McAllister, J. T., C. K. Walker, and J. F. Panozzo, Influence of Starch Composition on Starch Damage Values Determined by Megazyme and SDmatic Methods, 349
McClung, A. *See* C. C. Grimm, 271
McMillan, T. L. *See* M. S. Izydorczyk, 375
Meng, D. D. *See* S. B. Zhang, 296
Mergoum, M. *See* S. Simsek, 445
Miao, Y. *See* C. Liu, 352
Miller, R. A., Increased Yield of Bread Containing Citrus Peel Fiber, 174
_____, J. Jeong, and C. C. Maningat, Effect of RS4 Resistant Starch on Extruded Ready-to-Eat (RTE) Breakfast Cereal Quality, 584
Miura, H. *See* Z. Nishio, 189
Miyazaki, Y. *See* Z. Nishio, 189
Mizushina, Y. *See* H. Yoshida, 31
Moiraghi, M., L. Vanzetti, C. Bainotti, M. Helguera, A. León, and G. Pérez, Relationship Between Soft Wheat Flour Physicochemical Composition and Cookie-Making Performance, 130
Moriartey, S., F. Temelli, T. Vasanthan, and M. Gänzle, Viscosity and Solubility of β-Glucan Extracted Under In Vitro Conditions from Barley β-Glucan-Fortified Bread and Evaluation of Loaf Characteristics, 421
Morimoto, N., and M. Seguchi, Restoration of Breadmaking Properties to Frozen Dough by Addition of Sugar and Yeast and Subsequent Processing, 409
Morris, C. F. *See* D. D. Ramseyer, 209, 217
_____, J. A. Anderson, G. E. King, A. D. Bettge, K. Garland-Campbell, R. E. Allan, E. P. Fuerst, and B. S. Beecher, Characterization of a Unique "Super Soft" Kernel Trait in Wheat, 576
_____, S. R. Delwiche, A. D. Bettge, F. Mabille, J. Abécassis, M. J. Pitts, F. E. Dowell, C. Deroo, and T. Pearson, Collaborative Analysis of Wheat Endosperm Compressive Material Properties, 391
Muthukumarappan, K. *See* F. Y. Ayadi, 179, 363; R. Bhadra, 451, 480

Nagasawa, K. *See* Z. Nishio, 189
Naguleswaran, S., J. Li, T. Vasanthan, and D. Bressler, Distribution of Granule Channels, Protein, and Phospholipid in Triticale and Corn Starches as Re-

vealed by Confocal Laser Scanning Microscopy, 87
Nair, S., S. E. Ullrich, and B.-K. Baik, Association of Barley Kernel Hardness with Physical Grain Traits and Food Processing Parameters, 147
Nakajima, M. *See* M. S. Hossen, 6
Nengas, I. *See* S. Adamidou, 80
Newton, J., Y.-J. Wang, and A. Mauromoustakos, Effects of Cultivar and Processing Condition on Physicochemical Properties and Starch Fractions in Parboiled Rice, 414
Nicolas, J. *See* F. Buche, 518
Nigro, F. *See* R. Beleggia, 504
Nikolopoulou, D. *See* S. Adamidou, 80
Nishio, Z., Y. Miyazaki, M. Seki, M. Ito, T. Tabiki, K. Nagasawa, H. Yamauchi, and H. Miura, Effect of Growing Environment of Soft Wheats on Amylose Content and Its Relationship with Cookie and Sponge Cake Quality and Solvent Retention Capacity, 189
Noomhorm, A. *See* N. Attaviroj, 490
Nordén, T. I. *See* M. Ulmius, 385

Ohm, J.-B. *See* Y. Liu, 109; H. P. S. Sandhu, 103; S. Simsek, 445
Okadome, H. *See* M. S. Hossen, 6
Önning, G. *See* M. Ulmius, 385
Orts, W. J. *See* G. H. Robertson, 509

Pan, C. *See* F. Zhang, 441
Panozzo, J. F. *See* J. T. McAllister, 349
Papa, R. *See* R. Beleggia, 504
Park, S.-Y. *See* J. K. Kim, 397
Patindol, J. A. *See* H. S. Guraya, 56
Pearson, T. *See* C. F. Morris, 391
Pedersen, J. F. *See* S. Yan, 589
Peiris, K. H. S., and F. E. Dowell, Determining Weight and Moisture Properties of Sound and *Fusarium*-Damaged Single Wheat Kernels by Near-Infrared Spectroscopy, 45
_____, M. O. Pumphrey, Y. Dong, and F. E. Dowell, *Fusarium* Head Blight Symptoms and Mycotoxin Levels in Single Kernels of Infected Wheat Spikes, 291
Peña, R. J. *See* J. D. C. Figueroa, 41
Pereira, T. *See* A. A. Ambardekar, 560
Pérez, G. *See* M. Moiraghi, 130
Pitts, M. J. *See* C. F. Morris, 391
Platani, C. *See* R. Beleggia, 504
Pollak, L. M., M. P. Scott, and S. A. Duvick, Resistant Starch and Starch Thermal Characteristics in Exotic Corn Lines Grown in Temperate and Tropical Environments, 435
Pommet, M. *See* F. Buche, 518
Ponce-García, N. *See* J. D. C. Figueroa, 12
Potus, J. *See* F. Buche, 518
Pozniak, C. J. *See* B. X. Fu, 264
Pumphrey, M. O. *See* K. H. S. Peiris, 291

Qin, B. *See* C. Liu, 352
Quintero-Gutierrez, A. G. *See* C. E. Chávez-Murillo, 245

Ramseyer, D. D., A. D. Bettge, and C. F. Morris, Distribution of Total, Water-Unextractable, and Water-Extractable Arabinoxylans in Wheat Flour Mill Streams, 209
_____, _____, and _____, Endogenous and Enhanced Oxidative Cross-Linking in Wheat Flour Mill Streams, 217
Rausch, K. D. *See* P. Kaur, 429; E. Khullar, 223; B. C. Vidal, Jr., 117, 328
Rayas-Duarte, P. *See* J. D. C. Figueroa, 12, 41; J. Wan, 153
Rizvi, S. M. H., A. D. Beattie, B. Rossnagel, and G. Scoles, Thermostability of Barley Malt Proteases in Western Canadian Two-Row Malting Barley, 609
Robertson, G. H., W. J. Hurkman, T. K. Cao, K. S. Gregorski, C. Tanaka, G. M. Glenn, and W. J. Orts, Wheat Flour Exposed to Ethanol Yields Dough with Unexpected Properties, 509
Rocha, J. M., P. J. Kalo, and F. X. Malcata, Neutral Lipids in Free, Bound, and Starch Lipid Extracts of Flours, Sourdough, and Portuguese Sourdough Bread Determined by NP-HPLC-ELSD, 400
Rooney, L. W. *See* C. Chiremba, 570
Rose, D. J. *See* J. C. Sweley, 321
Rosentrater, K. A. *See* F. Y. Ayadi, 179, 363; R. Bhadra, 451, 480
Rossnagel, B. *See* S. M. H. Rizvi, 609
Rouillé, J. *See* F. Buche, 518
Rutkowska, J. *See* A. Zbikowska, 234

Salovaara, H. *See* O. Kaukonen, 239
Sandhu, H. P. S., F. A. Manthey, S. Simsek, and J.-B. Ohm, Comparison Between Potassium Bromate and Ozone as Flour Oxidants in Breadmaking, 103
Sayar, S., J.-L. Jannink, and P. J. White, Textural and Bile Acid-Binding Properties of Muffins Impacted by Oat β-Glucan with Different Molecular Weights, 564
Schlichting, L. *See* B. X. Fu, 264
Scoles, G. *See* S. M. H. Rizvi, 609
Scott, M. P. *See* L. M. Pollak, 435
Seabourn, B. *See* R. A. Graybosch, 95
Seetharaman, K. *See* B. Huschka, 253
Seguchi, M. *See* N. Morimoto, 409
Seib, P. A. *See* L. U. Thompson, 72
Seki, M. *See* Z. Nishio, 189
Shan, F. *See* B.-L. Zhou, 228
Shetty, J. K. *See* E. Khullar, 223
Sibakov, J. *See* O. Kaukonen, 239
Siebenmorgen, T. J. *See* A. A. Ambardekar, 560
Simsek, S. *See* H. P. S. Sandhu, 103
_____, K. Whitney, J.-B. Ohm, and M. Mergoum, Refrigerated Dough Quality of Hard Red Spring Wheat: Effect of Genotype and Environment on Dough Syruping and Arabinoxylan Production, 445
Singh, A. K. *See* B. X. Fu, 264
Singh, V. *See* P. Kaur, 429; E. Khullar, 223; B. C. Vidal, Jr., 117, 328
Slade, L. *See* M. Kweon, 19, 25, 537
Sneller, C. *See* M. J. Guttieri, 1; E. J. Souza, 473, 525
Sontag-Strohm, T. *See* O. Kaukonen, 239
Sotome, I. *See* M. S. Hossen, 6
Souza, E. J. *See* M. J. Guttieri, 1
_____, M. Guttieri, and C. Sneller, Nutritional Profile of Whole-Grain Soft Wheat Flour, 473
_____, _____, and _____, Water-Extractable Nonstarch Polysaccharide Distribution in Pilot Milling Analysis of Soft Winter Wheat, 525
Srichuwong, S., and J. Jane, Methods for Characterization of Residual Starch in Distiller's Dried Grains with Solubles (DDGS), 278
Stein, J. *See* M. Caffe-Treml, 201
Suh, S.-C. *See* J. K. Kim, 397
Sweley, J. C., D. J. Rose, and D. S. Jackson, Composition and Sensory Evaluation of Popcorn Flake Polymorphisms for a Select Butterfly-Type Hybrid, 321

Tabiki, T. *See* Z. Nishio, 189
Takenaka, M. *See* M. S. Hossen, 6
Tanaka, C. *See* G. H. Robertson, 509
Tang, S. *See* L. Xie, 333
Tang, X. *See* Z. Li, 596
Taylor, J. R. N. *See* A. M. AwadElkareem, 344; C. Chiremba, 570
Temelli, F. *See* S. Moriartey, 421
Tesso, T. *See* S. Yan, 589
Thompson, L. U., C. C. Maningat, K. Woo, and P. A. Seib, In Vitro Digestion of RS4-Type Resistant Wheat and Potato Starches, and Fermentation of Indigestible Fractions, 72
Tilley, M. *See* Z. Li, 596
Titze, J. *See* E. K. Hüttner, 602
Tomiyama, Y. *See* H. Yoshida, 31
Tumbleson, M. E. *See* P. Kaur, 429; E. Khullar, 223; B. C. Vidal, Jr., 117, 328

Ullrich, S. E. *See* S. Nair, 147
Ulmius, M., A. Johansson-Persson, T. I. Nordén, B. Bergenståhl, and G. Önning, Gastrointestinal Release of β-Glucan and Pectin Using an In Vitro Method, 385

Vadlani, P. V. *See* N. Ananda, 310, 467
Van Impe, J. F. *See* E. Dornez, 124
Vanzetti, L. *See* M. Moiraghi, 130
Vasanthan, T. *See* S. Moriartey, 421; S. Naguleswaran, 87
Véles, M. J. J. *See* J. D. C. Figueroa, 12
Verjans, P. *See* E. Dornez, 124
Verté, F. *See* F. Buche, 518
Vidal, B. C., Jr., D. B. Johnston, K. D. Rausch, M. E. Tumbleson, and V. Singh, Germ-Derived FAN as Nitrogen Source for Corn Endosperm Fermentation, 328
_____, K. D. Rausch, M. E. Tumbleson, and V. Singh, Corn Endosperm Fermentation Using Endogenous Amino Nitrogen Generated by a Fungal Protease, 117

Walker, C. K. *See* J. T. McAllister, 349
Wan, J., W. Huang, J. Zhong, L. Huang, P. Rayas-Duarte, and B. Liu, Effects of LAB Fermentation on Physical Properties of Oat Flour and Its Suitability for Noodle Making, 153
Wang, D. *See* S. Yan, 589

Wang, H.-J. *See* T.-J. Lu, 463
Wang, L. *See* F. Zhang, 441
_____, G. G. Hou, Y.-H. Hsu, and L. Zhou, Effect of Phosphate Salts on the Pasting Properties of Korean Instant-Fried Noodle, 142
Wang, Y.-J. *See* C. E. Chávez-Murillo, 245; J. Newton, 414
White, P. J. *See* H. J. Kim, 64; S. Sayer, 564
Whitney, K. *See* S. Simsek, 445
Wiersma, J. *See* Y. Liu, 109
Woo, K. *See* L. U. Thompson, 72
Wu, F., N. Yang, H. Chen, Z. Jin, and X. Xu, Effect of Germination on Flavor Volatiles of Cooked Brown Rice, 497
Wu, J. *See* N. Bandara, 553
Wu, X. *See* S. Yan, 589

Xie, L., N. Chen, S. Tang, J. Luo, G. Jiao, and P. Hu, Use of Mixolab in Predicting Rice Quality, 333
Xu, X. *See* F. Wu, 497

Yamauchi, H. *See* Z. Nishio, 189
Yan, S., X. Wu, S. R. Bean, J. F. Pedersen, T. Tesso, Y. R. Chen, and D. Wang, Evaluation of Waxy Grain Sorghum for Ethanol Production, 589
Yang, C.-J. *See* W.-L. Cai, 459
Yang, H. *See* S. B. Zhang, 296
Yang, L. *See* C. Liu, 352
Yang, N. *See* F. Wu, 497
Yang, T.-S. *See* T.-T. Liu, 137
Yao, Y. *See* Z. Li, 596
Yao, Y.-J. *See* W.-L. Cai, 459
Yoshida, H., N. Yoshida, Y. Tomiyama, and Y. Mizushina, Composition and Regiodistribution of Fatty Acids in Triacylglycerols and Phospholipids from Red and Black Rices, 31
Yoshida, N. *See* H. Yoshida, 31
Yu, C. Y. *See* J. K. Kim, 397

Zannini, E. *See* E. K. Hüttner, 602
Zbikowska, A., and J. Rutkowska, Quality of Fats in Cookies as Affected by Storage and Addition of Oat Flakes, 234
Zhang, F., Y. Jiang, L. Wang, S. Kang, and C. Pan, Residue Dynamics Studies of Aluminum Phosphide and Magnesium Phosphide in Stored Rice Utilizing a Sulfuric Acid-Toluene Extraction Coupled with Gas Chromatography Analysis, 441
Zhang, J. *See* C. Liu, 352
Zhang, S. B., Q. Y. Lu, H. Yang, and D. D. Meng, Effects of Protein Content, Glutenin-to-Gliadin Ratio, Amylose Content, and Starch Damage on Textural Properties of Chinese Fresh White Noodles, 296
Zhong, J. *See* J. Wan, 153
Zhou, B.-L., F. Zhu, F. Shan, Y.-Z. Cai, and H. Corke, Gluten Enhances Cooking, Textural, and Sensory Properties of Oat Noodles, 228
Zhou, L. *See* L. Wang, 142
Zhu, F. *See* B.-L. Zhou, 228
_____ and H. Corke. Gelatinization, Pasting, and Gelling Properties of Sweetpotato and Wheat Starch Blends, 302

# CEREAL CHEMISTRY®

## Subject Index to Volume 88

*Page numbers of errata are in italic.*


2-Acetyl-1-pyrroline (2AP), in rice, analysis of by HSSE/GC/MS, 271
Amino acids. *See* Free amino acids
α-Amylase, chemically leavened cracker baking and, 25
Amylases, fermentation of corn dry-grind high-solids and, 429
Amylose
—colorimetric method for rapidly detecting content of in rice, 560
—in soft wheats, effect of growing environment on, 189
—textural properties of Chinese fresh white noodles and, 296
Antinutritional factors, of field peas (*Pisum sativum*), chickpeas (*Cicer arietinum*), and faba beans (*Vicia faba*), extrusion preconditioning and drying temperatures and, 80
Antioxidants
—in accessions of *Oryza* spp., 283
—in air-classified corn bran, 36
—jet cooking of barley flour and, 315
Arabinoxylan-oligosaccharides, in situ production of by hyperthermophilic xylanase B from *Thermotoga maritima* in high-quality bread, 124
Arabinoxylans
—hard red spring wheat genotype and, 445
—total, water-unextractable, and water-extractable in wheat flour mill streams, 209
Artificial neural network modeling, of DDGS flowability with varying process and storage parameters, 480
Asian noodles
—Chinese fresh white, effects of protein content, glutenin-to-gliadin ratio, amylose content, and starch damage on textural properties of, 296
—effect of phosphate salts on the pasting properties of Korean instant-fried, 142

Baking method (benchtop)
—for chemically leavened crackers, identification of diagnostic formula and procedure for, 19
—for chemically leavened crackers, validation of method for, 25
Barley
—association of kernel hardness with physical grain traits and food processing parameters, 147
—hull-less, effects of pearling, grinding conditions, and roller mill flow on the yield and composition of milled products from, 375
—jet cooking of, phenolic composition, antioxidant activities, viscoelastic properties and, 315
—thermostability of malt proteases from two-row spring malting lines, 609
Benzoyl peroxide, in flour, influence of frying and microwave heating on decomposition of in flour, 352
Bile acid binding properties
—of muffins, impact of β-glucan molecular weight on, 64
—of muffins with oat β-glucan with different molecular weights, 564
Blasting of brown rice
—effects of on cooking time and resulting texture, 51
—storage stability and, 56
Breads
—baking of, wheat grain selenium content and, 195
—barley β-glucan-fortified, properties of β-glucan extracted from, 421
—from frozen dough containing *Rhizopus chinensis* lipase and transglutaminase, 596
—in situ production of prebiotic AXOS by hyperthermophilic xylanase B from *Thermotoga maritima* in, 124
—*Kisra*, made from tannin and nontannin sorghum cultivars, 344
—physiochemical properties of oat varieties and their potential for use in, 602
—potassium bromate vs. ozone as flour oxidants and, 103
—restoration of breadmaking properties to frozen dough by addition of sugar and yeast and subsequent processing, 409
—sourdough, neutral lipids in free, bound, and starch lipid extracts of, 400
—sulfur, protein size distribution, and free amino acids in flour mill streams and their relationship to dough rheology and breadmaking traits, 109
—wheat genotype and environment, relationships between dough extensibility and breadmaking quality and, 201
—with citrus peel fiber, increased yield of, 174
Breeding, of wheat, solvent retention capacity testing of wheat flour and, 537
Brown rice
—effect of flour-blasting on cooking time and resulting texture, 51
—storage stability of flour-blasted, 56

Carotenoids
—method for predicting pasta yellowness and, 264
—production of in red yeasts, substrates and stimulatory effect of mevalonic acid on production of, 310
—value addition to cereal products by monoculture and mixed-culture fermentation of *Phaffia rhodozyma* and *Sporobolomyces roseus*, 467
—yellow pigment determination for single kernels of durum wheat, 504
CDS. *See* Condensed distillers solubles
Cereals, ready-to-eat, effect of RS4 resistant starch on quality of, 584
Chickpeas (*Cicer arietinum*), chemical composition and antinutritional factors of, extrusion preconditioning and drying temperatures and, 80
Chromatography, for determining niacin in rice, 397
Citrus peel fiber, increased yield of breads containing, 174
Compression failure testing, collaborative analysis of in wheat endosperm, 391
Condensed distillers solubles (CDS), drying kinetics of distillers wet grains under varying, 451
Confocal laser scanning microscopy, distribution of granule channels, protein, and phospholipid in triticale and corn starches and, 87
Cookies
—quality of and solvent retention capacity, effect of growing environment on amylose content in soft wheats, 189
—quality of fats in, storage and addition of oat flakes and, 234
—relationship between soft wheat flour physicochemical composition and cookie-making performance, 130
Cooking time, flour-blasting brown rice and, 51
Corn
—composition and sensory evaluation of popcorn flake polymorphisms for a select butterfly-type hybrid, 321
—endosperm fermentation, germ-derived FAN as nitrogen source for, 328
—endosperm fermentation using endogenous amino nitrogen generated by fungal protease, 117
—grown in temperate and tropical environments, resistant starch and starch thermal characteristics and, 435
—relationships between simple grain quality parameters for estimation of hardness of in commercial hybrid cultivars, 570
—zein extraction from corn, corn products, and coproducts and modifications for various applications, 159
Corn bran, air-classified, antioxidant activity and phenolic content of, 36
Corn dry-grind high-solids, enzymatic process for fermentation of, 429
Corn gluten meal
—new method for extracting α-zein from using different solvents, 356
—zein extraction from and modifications for various applications, 159
Corn starch, distribution of granule channels, protein, and phospholipid in, 87
Crackers, chemically leavened
—benchtop baking method for, identification of diagnostic formula and procedure, 19
—benchtop baking method for, validation of method for, 25
Cross-linking, endogenous and enhanced oxidative in flour mill streams, 217
*Cry1ab/cry1ac* gene rice, changes in germination and physiochemical properties of during long-term storage, 459

Damaged starch, and soft wheat flour physiochemical composition, cookie-making performance and, 130
DDGS. *See* Distillers dried grains with solubles
Degree of elasticity (DE)
—evaluation of in wheat kernels, 12
—high and low molecular weight glutenin allelic composition and, 41
Deoxynivalenol (DON), in single wheat kernels with *Fusarium* head blight, 291
Distillers dried grains with solubles (DDGS)
—artificial neural network modeling of flowability with varying process and storage parameters, 480
—drying kinetics of distillers wet grains under varying condensed distillers solubles and temperature levels, 451

—methods for characterization of residual starch in, 278
—twin-screw extrusion processing of rainbow trout feeds using various levels of, 363
—yellow perch feeds with, single-screw extrusion processing of, 179
—zein extraction from and modifications for various applications, 159
Distillers grains, from triticale, protein extraction from, 553
Distillers wet grains (DWG), drying kinetics under varying condensed distillers solubles and temperature levels, 451
DON. *See* Deoxynivalenol
Dough
—extensibility of, effect of wheat genotype and environment on relationship with breadmaking quality, 201
—from wheat flour exposed to ethanol, 509
—frozen, containing *Rhizopus chinensis* lipase and transglutaminase, characteristics of, 596
—frozen, restoration of breadmaking properties to by addition of sugar and yeast and subsequent processing, 409
—rheology of with addition of glucose oxidase and lipoxygenase, 518
—syruping of, hard red spring wheat genotype and, 445
Dry jet grinding, starch damage and pasting properties of rice flours produced by, 6
Dry milled corn, zein extraction from and modifications for various applications, 159
Drying temperature, chemical composition and antinutritional factors of field peas (*Pisum sativum*), chickpeas (*Cicer arietinum*), and faba beans (*Vicia faba*), 80
DWG. *See* Distillers wet grains

Elasticity
—evaluation of in wheat kernels, 12
—high and low molecular weight glutenin allelic composition and, 41
E-Mill dry grind corn process, use of phytases in ethanol from, 223
Endosperm
—corn, fermentation of using endogenous amino nitrogen generated by fungal protease, 117
—corn, germ-derived FAN as nitrogen source for fermentation of, 328
—wheat, collaborative analysis of compressive material properties, 391
Ethanol
—evaluation of waxy grain sorghum for production of, 589
—exposure of wheat flour to, effects on dough, 509
—from E-Mill corn processing, use of phytases from, 223
Extrusion preconditioning, chemical composition and antinutritional factors of field peas (*Pisum sativum*), chickpeas (*Cicer arietinum*), and faba beans (*Vicia faba*), 80
Extrusion processing, of rainbow trout feeds using various levels of corn-based distillers dried grains with solubles, 363

Faba beans (*Vicia faba*), chemical composition and antinutritional factors of, extrusion preconditioning and drying temperatures and, 80
Fats, in cookies, quality of and storage and addition of oat flakes, 234
Fatty acids
—in triacylglycerols and phospholipids from red and black rices, 31
—muffins and, impact of β-glucan molecular weight on, 64
—of *cry1ab/cry1ac* gene rice, changes in with long-term storage, 459
Fermentation
—corn endosperm, germ-derived FAN as nitrogen source for, 328
—lactic acid bacteria, physical properties of oat flour and its suitability for noodle making and, 153
—of corn dry-grind high-solids, 429
—of corn endosperm using endogenous amino nitrogen generated by fungal protease, 117
—of indigestible fractions, in vitro digestion of RS4-type resistant wheat and potato starches and, 72
—of muffins, impact of β-glucan molecular weight on, 64
—of *Phaffia rhodozyma* and *Sporobolomyces roseus*, carotenoid value addition of cereal products by, 467
—of waxy grain sorghum for ethanol production, 589
Fiber
—citrus peel, increased yield of breads containing, 174
—gastrointestinal release of β-glucan and pectin using *in vitro* method, 385
—in six commercial varieties of brown rice from Taiwan, 463
Field peas (*Pisum sativum*), chemical composition and antinutritional factors of, extrusion preconditioning and drying temperatures and, 80
Fish feeds, distillers dried grains with solubles-based, single-screw extrusion processing of, 179
Flavonoids, in commercial, regular, and whole-wheat spaghetti, 338
Flavor volatiles, of cooked brown rice, effect of germination on, 497
Flour
—barley, jet cooking of, phenolic composition, antioxidant activities, viscoelastic properties and, 315
—effects of frying and microwave heating on decomposition of benzoyl peroxide in, 352
—oat, effects of LAB fermentation on physical properties of and suitability for noodle making, 153
—potassium bromate vs. ozone as oxidants of in breadmaking, 103
—soft wheat, relationship between physiochemical composition and cookie-making performance, 130
—wheat, solvent retention capacity testing of, 537
—whole-grain soft wheat, nutritional profile of, 473
Flour mill streams
—endogenous and enhanced oxidative cross-linking in, 217
—sulfur, protein size distribution, and free amino acids in and their relationship to dough rheology and breadmaking traits, 109
—wheat, total, water-unextractable, and water-extractable arabinoxylans in, 209
Flour-blasting. *See* Blasting
Flowability, of DDGS, artificial neural network modeling of with varying process and storage parameters, 480
Foaming, of differently processed oats, nonpolar lipids and tryptophanin proteins and, 239
Fourier-transform near-infrared spectroscopy, for rapid variety identification of pure rough rice, 490
Free amino acids, in flour mill streams, dough rheology and breadmaking traits and, 109
Free amino nitrogen (FAN)
—germ-derived, as nitrogen source for corn endosperm fermentation, 328
—use of fungal protease for generation of from corn endosperm fermentation, 117
Free fatty acid (FFA), of *cry1ab/cry1ac* gene rice, changes in with long-term storage, 459
Frozen dough
—frozen, containing *Rhizopus chinensis* lipase and transglutaminase, characteristics of, 596
—restoration of breadmaking properties to by addition of sugar and yeast and subsequent processing, 409
Frying, decomposition of benzoyl peroxide in flour and, 352
Fumigant, residue dynamic studies in stored rice, 441
*Fusarium* head blight, symptoms of in single kernels of infected wheat spikes, 291

Gas chromatography, for detection of fumigant residue in stored rice, 441
Gas chromatography–time-of-flight MS (GC-TOFMS), for determining niacin in rice, 397
GC-TOFMS. *See* Gas chromatography–time-of-flight MS
Gelatinization, sweetpotato and wheat starch blends and, 302
Genetic modification, quality and agronomic effects of three high-molecular-weight glutenin subunit transgenic events in winter wheat, 95
Germination
—effect on flavor volatiles of cooked brown rice, 497
—of *cry1ab/cry1ac* gene rice, changes in with long-term storage, 459
Gliadin, textural properties of Chinese fresh white noodles and, 296
β-Glucan
—effect of molecular weight on physical characteristics, in vitro bile acid binding, and fermentation of muffins, 64
—extracted from oat, textural and bile acid-binding properties of muffins and, 564
—extracted under in vitro conditions from barley β-glucan-fortified bread and evaluation of loaf characteristics, 421
—gastrointestinal release of using in vitro method, 385
Glucose oxidase, yeasted bread dough rheology and, 518
Gluten
—and soft wheat flour physiochemical composition, cookie-making performance and, 130
—oat noodle cooking, textural, and sensory properties and, 228
Glutenin
—high and low molecular weight, kernel elastic properties, sedimentation and, 41
—high-molecular-weight transgenic events in winter wheat, quality and agronomic effects of, 95
—textural properties of Chinese fresh white noodles and, 296
*c*-Glycosylflavone, in commercial, regular, and whole-wheat spaghetti, 338
Grain hardness, relationships between simple grain quality parameters for estimation of in commercial hybrid cultivars of sorghum and maize, 570
Granular starch hydrolyzing enzymes (GSHE), fermentation of corn dry-grind high-solids and, 429
Granule channels, confocal laser scanning microscopy for distribution of in triticale and corn starches, 87
Grinding conditions, yield and composition of milled products from hull-less barley and, 375

Hardness
—barley, physical grain traits and food processing parameters and, 147
—characterization of "super soft" kernel trait in wheat and, 576
—relationships between simple grain quality parameters for estimation of in commercial hybrid cultivars of sorghum and maize, 570
Headspace sorptive extraction (HSSE) method, for analysis of 2-acetyl-1-pyrroline in rice, 271
Headspace volatiles, in Yihchuan aromatic rice, effects of industrial milling process on, 137
Heating, microwave, decomposition of benzoyl peroxide in flour and, 352
HSSE method. *See* Headspace sorptive extraction method
Hyperthermophilic xylanase B, from *Thermotoga maritima* in high-quality breads, in situ production of prebiotic AXOS by, 124

Instant-fried noodles, Korean, effect of phosphate salts on the pasting properties of, 142

Jet cooking, of barley flour, phenolic composition, antioxidant activities, viscoelastic properties and, 315

Kernel hardness
—barley, physical grain traits and food processing parameters and, 147
—characterization of "super soft" kernel trait in wheat and, 576
Kieffer dough extensibility test, effect of wheat genotype and environment on relationship with breadmaking quality, 201
*Kisra*, made from tannin and nontannin sorghum cultivars, 344

Lactic acid bacteria, fermentation of flour by, physical properties of oat flour and suitability for noodle making and, 153
*Lactobacillus plantarum*, fermentation of flour by, physical properties of oat flour and suitability for noodle making and, 153
Lichenase, textural and bile acid-binding properties of muffins with β-glucan from oat treated with, 564
Lignan diglucoside, in commercial, regular, and whole-wheat spaghetti, 338
Lipase, from *Rhizopus chinensis*, characteristics of frozen dough containing, 596
Lipids
—nonpolar, foaming of differently processed oats and, 239
—of accessions of *Oryza* spp., 283
Lipoxygenase, yeasted bread dough rheology and, 518

MAG gel. *See* Monoacylglycerol-stabilized oil
Malt proteases, thermostability of, from two-row spring malting barley lines, 609
Mass spectrophotometry, for determining niacin in rice, 397
Mechanical strength, evaluation of in wheat kernels, 12
Megazyme, influence of starch composition on starch damage values determined by, 349
Mevalonic acid, substrates and stimulatory effect of on carotenoid production in, 310
Mexican rice cultivars, physiochemical, textural, and nutritional characterization of, 245
Microwave heating, decomposition of benzoyl peroxide in flour and, 352
Milling. *See also* Flour mill streams
—effects of industrial process on change of headspace volatiles in Yihchuan aromatic rice, 137
—of soft winter wheat, water-extractable nonstarch polysaccharide distribution in, 525
—starch damage and pasting properties of rice flours produced by, 6
—wheat grain selenium content and, 195
—whole grain soft wheat flour evaluation and, 1
Mixolab, use in predicting rice quality, 333
Modeling, artificial neural network, of DDGS flowability with varying process and storage parameters, 480
Modified potato starch, pasting properties of Korean instant-fried noodles and, 142
Moisture content
—mechanical strength of wheat kernels and, 12
—near-infrared spectroscopy for determination of in sound and *Fusarium*-damaged single wheat kernels, 45
Monoacylglycerol-stabilized oil (MAG gel), wheat dough rheology and starch pasting properties and, 253
Muffins
—impact of β-glucan molecular weight on physical characteristics, in vitro bile acid binding, and fermentation of, 64
—textural and bile acid-binding properties of, oat β-glucan with different molecular weights and, 564
Mycotoxins, in single wheat kernels with *Fusarium* head blight, 291

Near-infrared spectroscopy, single kernel, for determining weight and moisture properties of sound and *Fusarium*-damaged wheat, 45
Neutral lipids, flours, sourdough, and Portuguese sourdough bread determined by NP-HPLC-ELSD, 400
Niacin, stable isotope dilution gas chromatography for determining in rice, 397
Nitrogen, free amino (FAN)
—germ-derived, as nitrogen source for corn endosperm fermentation, 328
—use of fungal protease for generation of from corn endosperm fermentation, 117
Nonpolar lipids, foaming of differently processed oats and, 239
Noodles
—Chinese fresh white, effects of protein content, glutenin-to-gliadin ratio, amylose content, and starch damage on textural properties of, 296
—effect of phosphate salts on the pasting properties of Korean instant-fried, 142
—LAB fermentation, physical properties of oat flour and its suitability for noodle making, 153
—oat, effect of gluten on cooking, textural, and sensory properties of, 228
NP-HPLC-ELSD, for determination of neutral lipids in free, bound, and starch lipid extracts of flours, sourdough, and Portuguese sourdough bread, 400

Oats
—effect of gluten on cooking, textural, and sensory properties of noodles from, 228
—flakes, storage and addition of, quality of fats in cookies and, 234
—flour, effects of LAB fermentation on physical properties of and suitability for noodle making, 153
—foaming of differently processed, nonpolar lipids and tryptophanin proteins and, 239
—physiochemical properties of varieties and their potential for breadmaking, 602
—textural and bile acid-binding properties of muffins with β-glucan from, 564
*Oryza* spp. *See also* Rice, evaluation of antioxidant, lipid, and protein fractions of accessions of, 283
γ-Oryzanol, in six commercial varieties of brown rice from Taiwan, 463
Oxidants, potassium bromate vs. ozone as in breadmaking, 103
Oxidative cross-linking, endogenous and enhanced in flour mill streams, 217
Oxygen, competition for among oxidative systems during bread dough mixing, 518
Ozone, as flour oxidant in breadmaking, potassium bromate vs., 103

Particle size, and soft wheat flour physiochemical composition, cookie-making performance and, 130
Pasta
—*c*-glycosylflavone and lignan diglucoside contents of spaghetti, 338
—method for predicting yellowness of, 264
Pasting properties
—dry jet grinding for rice flour production and, 6
—of Korean instant-fried noodle, effect of phosphate salts on, 142
—sweetpotato and wheat starch blends and, 302
Pearling, yield and composition of milled products from hull-less barley and, 375
Pectin, gastrointestinal release of using in vitro method, 385
Penosans, and soft wheat flour physiochemical composition, cookie-making performance and, 130
Perch (yellow), single-screw extrusion processing of distillers dried grains with solubles-based feeds for, 179
*Phaffia rhodozyma*
—carotenoid value addition of cereal products by monoculture and mixed-culture fermentation of, 467
—fermentation of inexpensive animal feeds, carotenoid enrichment and, 310
Phenolics
—in air-classified corn bran, 36
—jet cooking of barley flour and, 315
Phosphate salts, pasting properties of Korean instant-fried noodles and, 142
Phosphide, residue dynamic studies in stored rice, 441
Phospholipids
—confocal laser scanning microscopy for distribution of in triticale and corn starches, 87
—from red and black rices, composition and regiodistribution of fatty acids in, 31
Phytases
—fermentation of corn dry-grind high-solids and, 429
—in ethanol production from E-Mill corn processing, 223
Phytic acid, of field peas (*Pisum sativum*), chickpeas (*Cicer arietinum*), and faba beans (*Vicia faba*), extrusion preconditioning and drying temperatures and, 80
Pigment, yellow, determination in single kernels of durum wheat, 504

Polysaccharide, water-extractable nonstarch, in pilot milling analysis of soft winter wheat, 525
Popcorn, composition and sensory evaluation of flake polymorphisms for a select butterfly-type hybrid, 321
Potassium bromate, as flour oxidant in breadmaking, ozone vs., 103
Potato, RS4-type resistant starch, in vitro digestion of and fermentation of indigestible fractions, 72
Proteases
—fungal, corn endosperm fermentation using endogenous amino nitrogen generated by, 117
—malt, thermostability of, from two-row spring malting barley lines, 609
Protein
—and soft wheat flour physiochemical composition, cookie-making performance and, 130
—confocal laser scanning microscopy for distribution of in triticale and corn starches, 87
—extraction of from triticale distillers grains, 553
—of accessions of *Oryza* spp., 283
—size distribution, in flour mill streams, dough rheology and breadmaking traits and, 109
—textural properties of Chinese fresh white noodles and, 296
Prowashonupana barley flour, jet cooking of, phenolic composition, antioxidant activities, viscoelastic properties and, 315

Ready-to-eat cereals, effect of RS4 resistant starch on quality of, 584
Recombinant lipase, from *Rhizopus chinensis*, characteristics of frozen dough containing, 596
Residues, fumigant, detection of in stored rice, 441
Resistant starch
—characteristics in exotic corn lines grown in temperate and tropical environments, 435
—RS4-type, effect of on extruded ready-to-eat breakfast cereal quality, 584
—RS4-type, wheat and potato, in vitro digestion of and fermentation of indigestible fractions, 72
*Rhizopus chinensis*, characteristics of frozen dough containing lipase and transglutaminase from, 596
Rice. *See also* Brown rice
—analysis of 2-acetyl-1-pyrroline in by HSSE/GC/MS, 271
—colorimetric method for rapidly predicting amylose content of, 560
—cooked brown, effect of germination on flavor volatiles of, 497
—evaluation of antioxidant, lipid, and protein fractions of accessions of *Oryza* species and, 283
—flours, produced by dry jet grinding, starch damage and pasting properties of, 6
—Mexican cultivars, physiochemical, textural, and nutritional characterization of, 245
—mixolab for predicting quality of, 333
—parboiled, effects of cultivar and processing condition on physiochemical properties and starch fractions in, 414
—pure rough, rapid identification by Fourier-transform near-infrared spectroscopy, 490
—red and black, composition and regiodistribution of fatty acids in triacylglycerols and phospholipids from, 31
—six commercial varieties from Taiwan, chemical constituents, dietary fiber, and γ-oryzanol in, 463
—stable isotope dilution gas chromatography for determining niacin in, 397
—stored, detection of fumigant residue in, 441
—transgenic *cry1ab/cry1ac* gene, changes in germination and physiochemical properties of during long-term storage, 459
—Yihchuan aromatic, effects of industrial milling process on change of headspace volatiles in, 137
Roller mill flow, yield and composition of milled products from hull-less barley and, 375
RS4-type resistant starch
—effect of on extruded ready-to-eat breakfast cereal quality, 584
—wheat and potato, in vitro digestion of and fermentation of indigestible fractions, 72

SDmatic methods, influence of starch composition on starch damage values determined by, 349
Sedimentation, high and low molecular weight glutenin allelic composition and, 41
Selenium, content of in wheat grain, milling and bread baking and, 195
Short-chain fatty acid production, muffins and, impact of β-glucan molecular weight on, 64
Shortening, wheat dough rheology and starch pasting properties and, 253
Single kernel characterization system hardness index, association of barley kernel hardness with physical grain traits and food processing parameters, 147
Single-screw extrusion processing, of distillers dried grains with solubles-based yellow perch feeds, 179
Soft wheats
—flour, relationship between physiochemical composition and cookie-making performance of, 130
—growing environment of, and amylose content and relationship with cookie and sponge cake quality and solvent retention capacity, 189
—water-extractable nonstarch polysaccharide distribution in pilot milling analysis of, 525
—whole grain flour, laboratory milling method for, 1
Solvent retention capacity
—growing environment and amylose content in soft wheats and, 189
—testing for in wheat flour: predicting flour functionality in food processes and in breeding, 537
Sorghum, 570
—*Kisra* made from tannin and nontannin cultivars of, 344
—waxy grain, evaluation of for ethanol production, 589
Spaghetti, *c*-glycosylflavone and lignan diglucoside contents of, 338
Spectroscopy
—for determining niacin in rice, 397
—for rapid variety identification of pure rough rice, 490
—for weight and moisture properties of sound and *Fusarium*-damaged wheat, 45
Sponge cake, quality of and solvent retention capacity, effect of growing environment on amylose content in soft wheats, 189
*Sporobolomyces roseus*, carotenoid value addition of cereal products by monoculture and mixed-culture fermentation of, 467
Starches
—blends, sweetpotato and wheat, gelatinization, pasting, and gelling properties of, 302
—characteristics in exotic corn lines grown in temperate and tropical environments, 435
—dry jet grinding for rice flour production and, 6
—effects of cultivar and processing condition on fractions in parboiled rice, 414
—influence of composition on starch damage values determined by Megazyme and SDmatic methods, 349
—residual, in DDGS, methods for characterization of, 278
—RS4-type resistant, effect of on extruded ready-to-eat breakfast cereal quality, 584
—RS4-type resistant wheat and potato, in vitro digestion of and fermentation of indigestible fractions, 72
—textural properties of Chinese fresh white noodles and, 296
—triticale and corn, distribution of granule channels, protein, and phospholipid in, 87
Starch-oil composites, with high oil-to-starch ratios, rheological properties of, 260
Steam jet cooking, rheological properties of starch-oil composites with high oil-to-starch ratios and, 260
Storage
—of *cry1ab/cry1ac* gene rice, 459
—of flour-blasted brown rice, 56
—of oat flakes, quality of fats in cookies and, 234
Stress relaxation, evaluation of in wheat kernels, 12
Sulfur content, in flour mill streams, dough rheology and breadmaking traits and, 109
Sulfuric acid-toluene extraction, for detection of fumigant residue in stored rice, 441
Super soft kernel trait, characterization of in wheat, 576
Sweetpotato starch, gelatinization, pasting, and gelling properties of, 302
Syruping, hard red spring wheat genotype and, 445

Tangential abrasive dehulling device (TADD) hardness, for estimation of sorghum and maize hardness, 570
Tannins
—*Kisra* protein quality and physical characteristics, 344
—of field peas (*Pisum sativum*), chickpeas (*Cicer arietinum*), and faba beans (*Vicia faba*), extrusion preconditioning and drying temperatures and, 80
Texture, flour-blasting brown rice and, 51
*Thermotoga maritima*, in situ production on prebiotic AXOS by hyperthermophilic xylanase B from, 124
Transglutaminase, from *Rhizopus chinensis*, characteristics of frozen dough containing, 596
Triacylglycerols, from red and black rices, composition and regiodistribution of fatty acids in, 31
Triticale
—protein extraction from distillers grains of, 553
—starch, distribution of granule channels, protein, and phospholipid in, 87
Trout (*Oncorhynchus mykiss*) feeds, twin-screw extrusion processing of using various levels of corn-based distillers dried grains with solubles, 363

Trypsin inhibitors, of field peas (*Pisum sativum*), chickpeas (*Cicer arietinum*), and faba beans (*Vicia faba*), extrusion preconditioning and drying temperatures and, 80
Tryptophanin proteins, foaming of differently processed oats and, 239
Twin-screw extrusion processing, of rainbow trout feeds using various levels of corn-based distillers dried grains with solubles, 363

Viscoelastic properties, jet cooking of barley flour and, 315
Viscosity, of *cry1ab/cry1ac* gene rice, changes in with long-term storage, 459
Volatiles
—in Yihchuan aromatic rice, effects of industrial milling process on, 137
—of cooked brown rice, effect of germination on, 497

Water-extractable nonstarch polysaccharide, in pilot milling analysis of soft winter wheat, 525
Weight, near-infrared spectroscopy for determination of in sound and *Fusarium*-damaged single wheat kernels, 45
Wheat
—characterization of "super soft" kernel trait in, 576
—collaborative analysis of compressive material properties of endosperm, 391
—effect of genotype and environment on dough extensibility and breadmaking quality and, 201
—flour from, relationship between physiochemical composition and cookie-making performance of, 130
—flour from, solvent retention capacity testing of, 537
—*Fusarium* head blight symptoms and mycotoxin levels in single kernels of infected spikes, 291
—hard red spring, effect of genotype on refrigerated dough quality of, 445
—kernels, evaluation of degree of elasticity and other mechanical properties of, 12
—oil, shortening, and structured shortening, dough rheology and starch pasting properties and, 253
—RS4-type resistant starch, in vitro digestion of and fermentation of indigestible fractions, 72
—selenium content variation in, milling and bread baking and, 195
—soft, growing environment of, and amylose content and relationship with cookie and sponge cake quality and solvent retention capacity, 189
—soft winter, water-extractable nonstarch polysaccharide distribution in pilot milling analysis of, 525
—sound and *Fusarium*-damaged, near-infrared spectroscopy for determining weight and moisture properties of, 45
—starch and sweetpotato starch blends, gelatinization, pasting, and gelling properties of, 302
—whole grain, flour from, laboratory milling method for, 1
—winter, quality and agronomic effects of three high-molecular-weight glutenin subunit transgenic events in, 95
—yellow pigment determination for single kernels of, 504

Xylanases
—chemically leavened cracker baking and, 25
—in situ production of prebiotic AXOS by hyperthermophilic xylanase B from *Thermotoga maritima* in high-quality bread, 124

Yeasts, red, mevalonic acid and carotenoid production in, 310
Yellowness
—determination in single kernels of durum wheat, 504
—pasta, method for predicting, 264
Yihchuan aromatic rice, effects of industrial milling process on change of headspace volatiles in, 137

α-Zein, new method for extraction from corn gluten meal using different solvents, 356
Zein, extraction from corn, corn products, and coproducts and modifications for various applications, 159